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300 Household HINTS

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STOTT BRIQUETS

**FOR CLEANER, STEADIER
EASIER-TO-REGULATE HEAT
AT LOWEST COST**

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300 HOUSEHOLD HINTS

1. When making a large cake, do not make the dough too moist. When it is in the tin ready for baking, make a round hole in the centre, right to the bottom of the tin.

2. If beef dripping or mutton dripping is beaten to a cream and a few drops of lemon juice and a little carbonate of soda added, it will serve as shortening in making dark cakes.

3. A teaspoonful of glycerine added to a pound of flour in cake-making will aid greatly in keeping a cake fresh. Also the grated rind of an orange or lemon added to a cake mixture not only gives the cake a nice flavor, but also prevents it from becoming stale.

4. To prevent cakes from sticking, sprinkle the tins with equal parts of flour and fine sugar.

5. To prevent cakes from burning, sprinkle salt in the oven under the baking tins.

6. As you take a cake from the oven, place it for a very few moments on a cloth wrung out of cold water. Then it may be turned out easily without sticking to the pan.

7. To measure a level spoonful, dip the spoon into the dry material, take up a heaping spoonful, and level it off with a knife, even with the edge of the spoon.

8. To measure a part of a spoonful, cut lengthwise of the spoon for half, and crosswise for the quarter.

9. When a recipe calls for a quantity of melted butter take care to measure the butter after melting, not before.

10. Salt, flour, seasoning, spices, butter and all solids are measured level.

11. Always sift flour and powdered sugar before measuring. When recipe calls for flour, baking powder, soda, salt, sift all these dry ingredients together before adding to the rest of the batter.

12. Measure a cupful of whipped cream after it is whipped.

13. Rich fruit cakes are often spoiled in appearance by the fruit settling at the bottom. It is quite easy to prevent this by shaking the fruit in some flour and adding it to the cake mixture at the last minute.

14. When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

15. To cream butter and sugar, warm a basin, put the butter in, then sieve the sugar on the top. Beat with a wooden spoon until the mixture is like whipped cream.

16. To soften butter, fill a small china bowl, one just sufficiently large to cover the butter, with boiling water; let stand a minute or two or until thoroughly heated, then empty the water and immediately turn the hot bowl upside down over the butter. In a few minutes, the butter will be softened so it is just right.

17. Baking powder cans make good moulds for brown bread. Set the cans on a rack in a kettle, with water enough to come up two-thirds the depth of the molds, then cover the kettle. Water should be boiling gently before the cans are put in

18. When separating the yolk from the white of an egg, break it into a funnel over a glass. The white will pass through and the yolk will remain in the funnel.

19. When separating the yolk from the white of an egg, if you drop a portion of egg yolk into the whites, moisten a cloth with cold water, touch to the yolk and it will adhere to the cloth.

20. Never beat egg-whites in an aluminum pan, as it is sure to darken them.

21. The whites of eggs will whip more readily if a pinch of salt is added to them. If the eggs are placed in cold water for a time before being broken, they will whip easily.

22. When baking a milk pudding, place the dish in a tin of water in the oven. This prevents the pudding from burning or boiling over.

23. Bury the yeast cake in salt, and it will keep for some time.

24. When cream will not whip, add the white of an egg to your cream—chill it and it will whip.

25. When soft custard separates on removal from the fire, beat it hard for five minutes with an egg-beater.

26. To avoid lumps in batter, add a pinch of salt to the flour before it is wet.

27. If egg yolks become stringy after being added to hot puddings, especially tapioca, use a beater; the lumps will adhere to the beater, and leave the pudding smooth.

28. When boiling suet pudding, add a slice of orange peel. This will collect all the grease, and the pudding will be lighter.

29. To clean currants, wash them well in two or three waters, drain, dry in a cloth and finish in a slightly warm oven. A little flour dredged over them will absorb any remaining moisture.

30. To blanch almonds, put them into a saucepan, cover with cold water, bring to a boil, and having strained them, run cold water over them, dry them in a cloth, and the skins will slip off easily.

31. To remove the kernels whole from pecan nuts, pour boiling water over the nuts and let them stand until cold. Then hammer on the small end of the nut.

32. To peel an orange easily and to get the skin off in one piece, heat the orange slightly for three or four minutes before peeling.

33. Heat lemons well before using and there will be twice the quantity of juice.

34. Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

35. The yolks of eggs, left over when baking requires the white only, if dropped into a pan of boiling and salted water will cook and be ready for your noon salad.

36. When cooking pancakes dip the spoon in milk or water and the batter will drop off the spoon easily.

37. When baking apples, prick the skin of the apples and they will cook without bursting.

38. When peeling tomatoes scrape the skin gently with the back of the knife, then peel in the usual way. It will be found that the skins will slip off easily.

39. Before scraping new potatoes, soak them for half an hour in cold water which has been salted. Not only do the skins peel off easily, but the hands are not stained.

40. When slicing potatoes, hold the paring knife over a gas flame or in boiling water and the potatoes will slice easily.

41. A well-beaten white of egg added to mashed potatoes will add to the looks and taste of the dish.

42. To bake potatoes quickly, boil them in salted water for ten minutes, then put them into the oven. The boiling water will heat them through more rapidly than if they were placed cold into the oven.

43. To improve the flavor of old potatoes, add a little sugar to the water in which they are boiled.

44. If an egg has a very thin shell, or is chipped, and likely to crack when being boiled, add a few drops of vinegar to the water.

45. To keep lemons for a considerable length of time coat them lightly with paraffin, using a small brush. When it is desired to remove the paraffin, heat them slightly and it will roll off.

46. To prevent the smell of cooking greens, add a lump or so of loaf sugar to the water, or put a piece of dry toast in a clean muslin bag and boil it with the greens. Another method is to add a teaspoonful of vinegar to the water when it is boiling.

47. To help rid the house of the odor of cooking vegetables, put a little vinegar in an open saucepan on the stove.

48. Lemon juice or vinegar in the water cauliflower is cooked in makes it keep its snowy-white color.

49. To preserve the color of green vegetables put them on to cook in boiling water with a pinch of soda, or keep the cover off the kettle while boiling them.

50. Peel onions under water and they will not irritate the eyes.

51. When celery loses its crispness, place it in a pan of cold water. Slice a raw potato and put it in the pan. Let stand for a few hours. Remove the celery from the water and you will find that it has regained its original crispness.

52. Vegetables that are to be cooked by steaming will preserve their color in the process if, after being washed in the usual way, they are given a final rinse in boiling water containing a little soda.

53. To prevent the odor of boiling ham or cabbage permeating the house add a little vinegar to the water in which they are boiled.

54. A piece of charcoal placed in the refrigerator will absorb odors and keep the refrigerator smelling sweet.

55. If a vegetable or cereal burns, plunge the vessel containing the burned mass into cold water and allow it to remain for a few minutes before pouring the contents into another pan. This will do away almost entirely with the burned taste which is so disagreeable.

56. To prevent fumes from juice that bubbles from pies while they are baking sprinkle a little salt on the fruit juice.

57. To keep juice from running out of fruit pies, insert a small cornucopia of white paper into the centre of the pie so that it is about twice the height of the pie.

58. To prevent a vegetable salad from becoming sodden when it has to stand for a few hours, place a saucer upside down on the bottom of the bowl before filling it with salad. The moisture will run underneath and the salad will remain fresh and crisp.

59. If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

60. When making mayonnaise add the white of the egg to the mixture after the vinegar is added. This will prevent curdling.

61. To draw out the salt from salted fish, add a glass of vinegar to the water in which the salt fish is soaking.

62. When frying fish, use clarified dripping or salad oil. Lard smells, and butter fries a bad color.

63. When frying, place a saucepan lid over the frying pan. It will keep in the steam, and the contents of the pan will cook more quickly.

64. To keep a boiled fowl a good color, rub the fowl over with a piece of cut lemon and wrap in grease-proof paper for boiling.

65. A teaspoonful of vinegar added to the water in which eggs are poached keeps the whites from spreading and makes the whites cook over the yolk.

66. Salt beef is improved in flavor if a few small onions and a dessertspoonful of brown sugar are added while cooking.

67. To make meat tender, put it in a strong vinegar water for a few minutes.

68. A fork should never be stuck into a steak or chop that is being fried or grilled, because it lets the juice out.

69. Milk can be prevented from boiling over by the use of an outer saucepan containing water. Place a smaller saucepan containing the milk in the larger saucepan of water, and boil both together. There is then no danger of the milk boiling over.

70. To prevent milk or cream from curdling when used in combination with tomato, add a bit of bicarbonate of soda to each before they are mixed.

71. To keep milk or cream from souring in hot weather, stir in a small quantity of bicarbonate of soda.

72. When making jam, rub the bottom of the pan with butter. This prevents burning and keeps the jam clear.

73. Jelly is improved if in place of water, it is made with juice left over from either dried or fresh fruit.

74. Add one-quarter teaspoon soda to cranberries while cooking them and they will not require much sugar.

75. When making soup, remember the maxim: Soup boiled is soup spoiled. The soup should be cooked gently and evenly.

76. Bones required for making soup will keep in good condition for a considerable time during warm weather if they have been allowed to remain in a hot oven for a few minutes.

77. Root vegetables, such as carrots, turnips, etc., should be freed from all dirt and grit; those of the green variety should be allowed to soak for a few minutes in cold water to which a generous pinch of salt has been added. Keep all vegetables in cold water until they are required.

78. If soup has been over-salted, add a teaspoonful of sugar, or a few small pieces of raw turnip, and simmer a little longer. This will neutralize the salt flavor.

79. Grate a raw potato and add it to your soup when you put too much salt in it. The potato absorbs the salt.

80. All seasonings should be added very gradually to soup, or the flavor may be too strong.

81. A little finely grated cheese added to thin soup improves the taste immensely.

82. When grease collects on top of broth float a piece of tissue paper lightly on top of the soup, and it will absorb the grease; or skim the soup with a piece of ice. The grease will harden and can be scraped off the ice.

83. To avoid lumps try this method for mixing your thickening. In place of the old, long-drawn-out way of adding a little liquid slowly to a bowl of flour, and working free from lumps, do it in half the time. Get a small can with a good-fitting lid, an empty cocoa or one-pound baking powder can; put in about half a cupful of cold water or milk (be sure to put the liquid in first), then add your flour or cornstarch. Place the lid on the can firmly, and shake the can up and down briskly several times. You'll be surprised how smooth and free from lumps your thickening is. Add to the other ingredients in the usual way.

84. To remove a grease mark from wallpaper, mix French chalk with enough dry cleaning fluid to make a very stiff paste. Apply the paste to the grease spot and let it remain over night. In the morning brush it off carefully and very lightly. If any grease remains, repeat the process.

85. Another method is to cover the grease mark with a piece of blotting paper, then press very gently with a warm iron, moving the blotting paper as it absorbs the grease.

86. To patch wallpaper, first dampen the ragged portion with a cloth wrung out of warm water and allow the paper to soak for some time, then carefully remove any ragged portion with a blunt knife, leaving an uneven, but not ragged edge. Match up the paper from a piece of new, then tear around the edge so that it is jagged. Paste the back of the patch and carefully stick it in place, making the pattern match the rest of the wall. When dry, this renovation will hardly show.

87. To remove wallpaper, mix together one heaping tablespoon saltpetre and one gallon of hot water; and apply freely to wallpaper, keeping the water hot. The paper will come off easily.

88. Varnished wallpaper which has been splashed with grease can be washed with a pailful of warm soapy water to which a tablespoonful of ammonia has been added.

89. Place all brewed tea leaves in a jar kept specially for the purpose. These will come in

handy for cleaning varnished wallpaper. Boil in a large saucepan, strain, and apply to the paper with a pad of soft rags. Allow to dry, then polish with an old silk handkerchief.

90. To clean wallpaper, dust it thoroughly, then rub down evenly with bread, changing the bread as it becomes soiled.

91. Varnished papers may be sponged lightly with warm soapy water, from below upwards, then rinsed and dried.

92. Dust enamelled paint thoroughly and wash with warm water to which has been added a tablespoonful of powdered borax. Rinse with clear water and dry, then polish with furniture cream.

93. To freshen the color of window blinds, brush with linseed oil.

94. White window shades may be cleaned with magnesia. Spread a sheet on the floor, unroll the shade and with a soft cloth scrub the shade with magnesia and water. After treating one side, turn the shade over and clean it in the same way. This method removes the dirt very satisfactorily and renews the shade at a cost of about ten cents.

95. A quick and presentable repair may be effected on a torn cotton blind in the following manner: Dip a piece of the same material into hot starch, place it neatly on top of the tear, and press with a hot iron.

96. If windows are very dirty, wipe them first with a damp cloth. Then wipe again with a cloth dipped in methylated spirit. No polishing is required.

97. When cleaning windows, add a little vinegar to the water, and you will be surprised at the brilliant polish it produces.

98. Cleaning windows and mirrors: For windows use water and washing soda, ammonia, borax, kerosene, or alcohol. Soap should never be used on windows as it leaves a film. Wring the cloths as dry as possible for the final polish. To clean mirrors, mix a little powdered bluing, whiting or pumice stone with alcohol to form a thin paste. Smear the surface of the mirror with this with a small rag or sponge, and before the alcohol evaporates rub the mixture off. Afterwards polish with a silk or soft cloth.

99. Cloths for cleaning windows without the use of water can be made with a semi-liquid paste of benzine and calcined magnesia. The cloth, which should be of coarse linen or something free from lint, is dipped into this mixture and hung in the air until the spirits have evaporated and it is free from odor. This cloth may be used again and again, and is a great convenience. When soiled, wash and re-dip.

100. A shabby umbrella may be renovated by brushing with a solution of ammonia and warm water.

101. When window cloths are scarce, use tissue paper or wads of newspaper for polishing.

102. If you are storing anything in a tin that you wish to keep air-tight, fix a piece of adhesive tape around the tin so it covers the edge of the lid. Air cannot enter if this precaution is taken.

103. When packing a trunk of woolens for long storage, place in it a bottle of chloroform with a small hole in the cork. The fumes will permeate the garments and destroy the moths.

104. When putting away delicate white summer things or linens into the hope chest, wrap in blue tissue or a well-blued cloth. This will prevent them from turning yellow. In the case of new things being put away for some time, do not wash them if it is not absolutely necessary, as they will keep much better with the dressing in them, even if mussed from handling when in the making.

105. When putting up curtains on small curtain rods, slip a thimble over the end of the rod. The curtain slips on in a second and no threads are pulled.

106. An ordinary paper plate, glued to the bottom of the paint can, is much more convenient than spreading newspapers which must be moved every time the can is shifted from one place to another.

107. Short tacks are difficult to fix in corners, but if they are forced through a small strip of paper and the paper is held instead of the tack, there will be no more bruised fingernails.

108. New shoes that will not polish easily may be rubbed with the cut half of a lemon. When dried polish in the usual way, finishing with a soft cloth or pad of velvet.

109. Damp shoes will polish well if a little paraffin is added to the shoe polish.

110. Rub a piece of beeswax over the heels and toes of silk stockings. This strengthens the delicate silken threads and makes the stockings last longer.

111. When ferns turn yellow, slice a raw potato and put it on top of the soil. This will draw out the worms, which are usually responsible for such a condition.

112. Silver should always be washed and scrupulously cleaned in hot soapy water, then thoroughly rinsed in clear hot water and wiped dry. Great care must be taken not to scratch the surface.

113. To remove tarnish: There are many good creams, powders, etc., on the market, or one may use whiting moistened with ammonia water. Rub on the paste, allow it to dry, and rub off with a soft cloth, tissue paper, or best of all a piece of chamois.

114. A very simple method of removing stubborn tarnish is as follows: Take a vessel large enough to contain the silverware, put into it an old piece of aluminum (do not use an aluminum utensil still in use for cooking as this process would quickly corrode it), the silverware and one quart of water in which is dissolved one teaspoon of salt and one teaspoon of soda. Put over the fire and boil gently until the tarnish is removed. This gives a satiny appearance and makes the silver clean.

115. If silver, after it is cleaned, is rubbed with a piece of lemon and then washed and well dried, it acquires an extra brilliancy, and it will keep clean longer than with ordinary cleansing.

116. When silver becomes dull rub it with a piece of potato dipped in baking soda.

117. If knives are to be stored for a time, clean them, rub them with a little sweet oil, and fold them one by one in flannel, baize or chamois leather.

118. To clean knives quickly, rub them with a cork that has been dipped in water and then in plate or knife powder.

119. A dry cork will remove stains from plate or silver more quickly than anything else, and it never scratches. If the cork is cut to a point it can be worked into crevices which have become tarnished.

120. The darkest egg stain may be removed from silver by taking a pinch of table salt between the thumb and finger and rubbing it on the spot with the end of the finger.

121. When cleaning steel knives add a little bicarbonate of soda to the cleaning powder. This helps to remove stains.

122. To remove the water mark which forms on the bathroom tumbler, fill it with sour milk or buttermilk and let stand over night.

123. To clean chimneys and stovepipes, put a piece of zinc on the live coals in the stove.

124. Save tobacco ashes and use them for cleansing silver or silver plate. Apply with a damp cloth, and finish with a soft dry one.

125. To whiten piano keys, wash them with alcohol.

126. White marks on furniture may be removed with turpentine or kerosene.

127. Wash tinware in hot soapy water, rinse and dry. Polish with a paste of whiting and water.

128. Tinware will never rust if it is well rubbed with lard and then with common unslaked lime before being put away. This is also the best way to remove rust. Rub fresh lard on every part, then put it in an oven and heat it thoroughly; any tinware thus treated may be used in water constantly and remain bright and free from rust indefinitely.

129. Wash brass in warm soapy water to which a little ammonia has been added. Polish with brass polish and soft dusters. Lacquered brass should only be washed and dried.

130. To clean your brasses without soiling your hands, use dusters dipped in the following mixture and afterwards dried: A gallon of benzoline and half a pound of whiting mixed with an ounce of oxalic acid.

131. Wash copper in warm soapy water, rinse and dry. Polish with whiting, rubbing with a circular motion to prevent scratching. Lemon or salt may be used to remove stains.

132. Dust bronze and rub with a cloth dipped in linseed oil and polish with soft dusters.

133. Wash zinc in hot soda water, scour with paraffin and bathbrick and polish.

134. Mix lime and water to the consistency of cream and use as a polish on zinc.

135. Wash aluminum in a weak solution of vinegar and water, and polish with whiting.

136. Clean pewter with a paste of whiting and linseed oil, wash in soapy water, rinse dry and polish with a chamois.

137. Rub steel with a fine emery paper or fine sand, then polish.

138. Wash ivory in warm soapy water and dry, then polish with furniture cream. If stained, use lemon juice and whiting, and if necessary bleach by wetting with soapy water and leaving in the sun for some time.

139. Wash tortoise shell in warm soapy water, rinse and dry. Polish with a paste of rottenstone and linseed oil, and finally polish with rouge.

140. Clean ebony like tortoise shell, but do not wash or apply rouge.

141. Dust marble and wash in warm soapy water, and remove any stains with lemon juice and whiting. Wash off immediately, then dry and polish with furniture cream. Black marble should be polished with linseed oil.

142. Moisten a pad of linen with methylated spirits, dip in powdered whiting, and rub over the surface of glass or mirrors. When dry, polish with dusters.

143. To clean hair brushes, rinse them thoroughly in cold water to which a generous amount of ammonia has been added; then shake and place in the open air to dry. The ammonia removes the dirt like magic.

144. Before washing ebony brushes, rub the wood thoroughly with vaseline; this will prevent the ammonia or soda water from spoiling the ebony.

145. If floor brushes have become very dirty, they may be cleaned by rinsing in a tepid, soapy lather to which a generous amount of salt has been added. Afterwards rinse in clear tepid water and place in the open air to dry.

146. If paint brushes have become hard with paint, allow them to soak for an hour or so in turpentine; then squeeze the bristles between the fingers until all the paint has been removed. After this treatment rinse the brushes in a fresh bath of turpentine.

147. Rub the bristles of shoe brushes together in a warm soapy solution to which a little turpentine has been added. Care should be taken to hold the brushes under the surface of the solution, otherwise the bristles will cause the solution to spray in tiny drops over the face and arms. Rinse in a fresh soapy solution, shake thoroughly, and place in the open air to dry.

148. Furniture that has lost its polish may be renovated by rubbing with linseed oil or paraffin, or by washing with equal parts of vinegar and warm water. Wipe with a damp cloth, dry and polish off with a good furniture polish or cream. Give a final rubbing with a piece of chamois leather.

149. Beeswax may be used for filling up cracks in polished furniture. Apply to the affected parts, then rub with an old silk handkerchief.

150. Camphorated oil will darken and help to conceal heat-marks on polished wood. If the wood is dark, iodine may be used the same way.

151. A varnished floor should never be washed with hot water. A cloth wrung out in lukewarm water is best, and each piece must be dried as it is washed.

152. To clean linoleum without washing, remove all dust, then take a piece of flannel sprinkled with paraffin and rub over the linoleum. This not only makes it appear like new, but preserves the linoleum.

153. The life of linoleum may be prolonged and preserved by an occasional rub with a rag dipped in olive oil.

154. Linoleum that has lost its original bright appearance can be restored by rubbing lightly and evenly with a piece of beeswax. Polish afterwards with a piece of flannel that has been warmed in the oven.

155. When a table is to be covered with oilcloth, place several layers of newspaper over the table first, folding it over the ends of the table well, then fasten the oilcloth over the papers. The oilcloth will wear much longer than it would if there were no padding between it and the table.

156. To prevent a cut in oilcloth from becoming an unsightly hole put a strip of adhesive tape on the wrong side and press the edges down smoothly.

157. For removing wax from congoleum or linoleum rugs prior to varnishing, wash the rug thoroughly with benzine. Take special precaution with reference to fire.

158. To clean a carpet that has been soiled with soot, black lead or black shoe polish, dissolve a little fuller's earth in a mixture of equal parts of cold water and ammonia, and apply to the affected parts with a pad of soft rag. Allow this to dry on the material, then remove all particles with a fairly stiff brush.

159. When brushing a carpet, dip the broom in cold, salted water. This will not only keep down the dust but will also freshen the carpet.

160. Always sweep the rugs and carpets the way of the nap. To brush against it roughens the surface and tends to force the dust into the carpet instead of out of it.

161. To clean carpets use bran, moistened very slightly. Sift evenly over the carpet and sweep in the usual way. The bran scours and cleans the carpet, raising very little dust. Be careful not to have the bran too damp.

162. Rugs which persist in curling up around the edges may be treated with hot starch. Brush the starch on the wrong side of the rug and press the rug with a hot iron.

163. To sweep rugs use wet tea leaves. Spread them evenly over the rug and then sweep in the usual way. This brightens the rug and raises very little dust.

164. Colored wool rugs which have faded may be brightened by rubbing with a flannel dipped in warm water to which a little vinegar and common salt have been added. Dry in the open air.

165. After oiling the sewing machine it is a good idea to sew through a blotter so that the blotter may absorb the surplus oil which otherwise might stain the next fabric to be placed under the machine needle.

166. When grease drops onto a carpet, cover the spot immediately with flour or whiting and sweep it up the next day. Cover it once more and then rub the spots with turpentine.

167. If ink is spilled on a carpet cover immediately with salt. Scoop it up as it soaks up the ink and repeat until it comes off clean. Put on more and leave over night.

168. To clean wicker and cane furniture, dust and wash with warm water, rinse with water and lemon juice or salt. Dry thoroughly and place out of doors. Leave out the lemon for brown wicker and polish instead with furniture polish.

169. To clean leather furniture: Wash with a good saddle soap, then polish with a reliable leather cream.

170. To clean gilt furniture, rub with a cut lemon, then sponge with water to which has been added a little bicarbonate of soda.

171. To improve the appearance of a leather suitcase or trunk that has become shabby apply a mixture of linseed oil and vinegar. In an old pan boil about half a pint of the oil. Allow this to become nearly cold and then stir

in an equal quantity of vinegar. Pour into a bottle and rub a little on the leather with a flannel, then polish with a soft cloth. Shake the bottle well before using.

172. To clean linoleum, wash it with warm soapy water, but do not use a scrubbing brush; rinse and dry thoroughly, then polish. Polished floors may be treated in a similar manner.

173. To clean cocoanut matting, wash and scrub it with warm soapy water; rinse with salt water, dry and put out of doors if possible.

174. To clean tiled floors, wash with hot soda water, scrubbing with a stiff brush. Rinse and dry, then polish like linoleum.

175. The best and quickest way to clean badly stained medicine bottles is to put in a teaspoonful of vinegar, then a few grains of rice and shake well. When rinsed, the bottles will be quite clean.

176. When hearth or floor tiles do not look clean and bright after ordinary washing, try treating them in this way: Dissolve two pieces of lump sugar in the juice of a lemon. Dip a soft cloth into this and rub the tiles all over. Dirt and stains will disappear and the tiles will dry with a shine that will last a long time.

177. After washing the supper dishes, the draining boards at the side of the sink should be given a good scrubbing with hot soapy water. This should be sufficient to keep them sweet and clean.

If, for any reason they have become badly soiled, a little soda should be added to the scrubbing water.

The dish-mop and dish-cloth should be well washed, and squeezed in a hot soapy lather, thoroughly rinsed in clear, hot water, and wrung out. It is then a good plan to shake out the mop and stand it head up in an empty sealer kept for the purpose at the side of the sink.

178. When "washing up" put a piece of lemon peel into the dish-pan. It will soften the water, remove all traces of the smell of fish, onions, and so on, and put a fine gloss on china.

179. A good way to whiten bread or meat boards which have become discolored is to rub them with lemon rinds turned inside out. Then wash with clean warm water. They will be a beautiful white when dry.

180. The labor of cleaning unpainted woodwork will be greatly reduced if the wood is rubbed over with a little fine sand before washing. This may be done by means of a damp cloth which has been dipped into the sand.

181. If there is a coal oil stove in the home, a small bag of fine sand should be kept handy. Then if an explosion or fire should occur the sand thrown over the flames will quickly extinguish them.

182. The white of an egg will make a rough skin white and soft. Rub a little into the skin at bedtime and wash off in the morning.

183. To remove inflammation from the eyes, boil together for three minutes 1 teaspoon of boracic acid and one pint of water. Apply with a clean, soft cloth.

184. If no paste is available, the white of an egg makes an excellent adhesive.

185. The white of an egg mixed with equal parts of glycerine will alleviate the pain of a burn. Pour the mixture over a strip of linen and bind over the affected part.

186. A small quantity of egg shell, crushed into a fine powder and shaken on to a scrubbing brush, will remove stains from white woodwork.

187. Instead of scrubbing hearth tiles rub them with floor or furniture polish. They will look much cleaner and take on a splendid polish.

188. In damp weather when salt is difficult to use in a shaker, add a teaspoonful of cornstarch to each cupful of salt and mix thoroughly. This will make the salt run freely.

189. To remove corks, insert a knife on either side of the cork, grasp the two knives firmly as though they were one, and pull forward, turning them as you do so. The pressure will remove the cork.

190. When a glass stopper will not come loose from the bottle, put a drop or two of salad oil around the stopper, and, provided the contents are not inflammable, place the bottle near the fire; when it becomes warm, knock it gently and it will loosen.

191. To keep beetles away, strew powdered borax on the floor at night. It will also keep ants out of the larder.

192. Dishes and ornaments are usually cleaned by washing in hot water and soap. They should not be quickly heated or cooled, for sudden changes of temperature are likely to crack china.

193. Table glass will look clear and sparkling if washed first in fairly hot water in which some soap flakes have been dissolved and to which a few drops of liquid ammonia have been added, and then rinsed in warm water containing a squeeze of ordinary washing blue.

194. A few drops of olive oil added to hard water will make the soap lather better and keep the skin from getting rough.

195. Save pieces of soap, tie them tightly in a piece of soft flannel, and dip in boiling water until soft. Place in cold water until firm. Remove the flannel and a good ball of soap is ready for use.

196. Black leather handbags may be cleaned by rubbing with a clean cloth and afterwards with another cloth dipped in a mixture of one teaspoonful of sweet oil and two teaspoonfuls of milk. When dry the bag should be polished with another rag, using a white shoe-cream or furniture polish.

197. When the glue thickens in the bottle, moisten it with vinegar instead of water. Glue spots may also be dissolved in this way.

198. To prevent a hide suitcase or club bag from having a musty smell when not in use, sprinkle the inside with lavender or dried verbena leaves; or you can buy from druggists packets of specially antiseptic and air-purifying pot-pourri (perfumed) which would be just the thing.

199. A very useful makeshift lemon squeezer is fashioned by placing the prongs of one fork over another, and while you hold them in place by the handles, turn the lemon around the prongs, just as you do with the squeezer.

200. Grease the lip of the cream or milk pitcher with butter to prevent the drip.

201. Fruits or vegetables canned by the cold pack method should be covered to one-fourth of an inch from the top, with their own liquor. Add one-half to one teaspoon of salt to each pint jar.

202. Jam ferments rapidly if kept in a damp larder. A two-pound jar of lime placed on the floor under the shelves will quickly absorb any dampness.

203. Beet root will keep fresh for quite a long time if a little mustard is mixed with the vinegar poured over it.

204. A piece of horseradish placed in a jar of pickles will keep the vinegar from losing its strength. The pickles will not become soft or mouldy.

205. A quart berry basket will hold a dozen of eggs and takes up a very small amount of space in any refrigerator.

206. When putty is required and is not at hand a good substitute can be made by mixing linseed oil and whiting to a stiff paste. This will set quite hard, but the oil prevents the whiting drying and cracking. For stopping a leak in a gas or a water pipe it is particularly effective.

207. When dripping water causes yellow stains in your porcelain basins, moisten pulverized chalk with ammonia, and apply with a stiff brush.

208. Instead of using a mat to kneel on when scrubbing or waxing the floors, use two rubber sponges. Fasten them about the knees with an elastic garter.

209. To save the inside of earthenware teapots, pie dishes and pudding basins from becoming lined with tiny cracks, put them when new into a pan of cold water. Then bring the water slowly to a boil and let it boil for a minute or two.

210. White enamelware may be cleaned of stains by making a strong solution of baking soda and rain water. Put the utensils in it and boil them hard; they will be as white as snow.

211. To polish nickel, rub a damp cloth over soap until a thick lather is formed, then dip in salt and apply to the nickel. After it is dry polish with a soft cloth.

212. Wash any granite pan in hot soapy suds; clean the seams (with a wooden toothpick or skewer). To remove food that has been burned on, place a little fat of any kind in the vessel, and warm it gently; this will soften the burned substance, so that it may be scraped off readily.

213. Badly discolored aluminum pans may be brightened by boiling apple parings in them for a short time.

214. Aluminumware may be cleaned with a cloth dipped in lemon juice.

215. Aluminum kettles will last longer if they are emptied each night and turned upside down to drain and dry. Tiny pinholes are sometimes caused by leaving water in kettles all night.

216. Use a mixture of table salt and lemon juice for brightening copper vessels that have become blackened through contact with fire. Rinse with tepid water.

217. Dishes that have become brown from baking may have the stain removed by soaking in strong borax and water.

218. Wooden utensils must be carefully cared for. If they are not, they are apt to become unsanitary. Soap is apt to stain wood, so that fine sand is the best scouring material to use. Scrub wooden utensils with a circular motion in order not to roughen the fibres; rinse well, and dry with the grain.

219. The marks left by hot plates and dishes on a dining table, or other polished wood surface, may be removed by applying spirits of camphor with a soft cloth. Rub lightly, and when the stain disappears polish with a soft duster.

220. If spoons or chopping bowls splinter or become rough, smooth them down with sandpaper, rubbing with the grain.

221. Bathing caps of rubber that have been stored should be soaked in warm soapy water to which a little ammonia has been added, before they are used again. Rub them between the hands until they are quite pliable before attempting to stretch them over the head. If stretched while they are dry and hard they are liable to split.

222. In order to make your garage doors stay open, cut two wooden sticks about one inch square and three feet long and attach with screw eyes to the door at the proper height. When the doors are opened these stakes drag, but when they attempt to close they catch in the ground. A nail at the proper distance is driven into the door so that the stick may be fastened out of the way when not needed.

223. Before rubber hot water bottles are put away they should be treated with a solution of weak soda water. Fill the bottle with the solution and shake it well. Then empty and dip the whole bottle into the soda water. Finally dry it thoroughly before wrapping and storing. After this treatment the hot water bottles may be left for several months without fear of hardening.

224. Wet ink stains may be removed by washing in milk or, better still, buttermilk. Wash, changing the milk frequently.

225. To remove iron mould or dry ink from white materials, steep the stained material in a hot solution of salts of lemon—one tablespoon of salts to one quart of boiling water; or simply place the stained part over a basin, cover the stain with salts, and pour the boiling water through. Repeat if necessary.

226. Ink stains may be removed by covering the spot with lard. Let this stand for about twelve hours and wash the article in the regular way.

227. Soak ink stains in sour milk. If a dark stain remains, rinse in a weak solution of chloride of lime.

228. Ink stains on the fingers can be removed by brushing with a soft nail brush dipped first in pure vinegar and then in salt.

229. To remove tea, coffee, or cocoa stains, use glycerine. A fresh stain can be removed by gentle rubbing; if the stain is old, soak in the glycerine for some time.

230. Wine stains may be removed by holding the stained portion of the cloth in boiling milk.

231. To cleanse hands from vegetable stains, rub with a slice of raw potato.

232. While a fruit stain is still moist, cover it with powdered starch. When dry, rinse the article in cold water and wash in the ordinary way.

233. Fruit stains may be removed with a strong solution of borax, or the stain moistened with water, rubbed with borax, and boiling water poured through.

234. For grass stains use cold water and no soap. Alcohol or ether may be used if the material is unwashable.

235. Blood stains, if fresh, may be removed by washing in cold water. If hard and dry steep for a few hours in cold water, to which add a pinch of baking soda. Washing and bleaching will finish the process. Never put blood stains in hot water.

236. Never put hot water on milk and cream stains. Wash them out in cold water, followed by soap and water. Rinse in clear water.

237. Egg stains on washable fabrics may be removed by soaking the garment in cold water for a short time before washing with soap and water in the usual way.

238. To remove paint from colored material, dip the stains in turpentine, rub, then dip in a little ammonia, rub, and wash in warm water.

239. To remove wet paint from white material wash the stain with soap and water and boil with a small amount of paraffin in the water. Dry paint on white material can easily be removed by steeping the stain in turpentine. Rub well and wash in the ordinary way.

240. To remove paint from glass, use hot vinegar.

241. Mildew on linen may be removed by dampening the marks, rubbing soap on them, and covering them with chalk scraped into a powder. Work this well in and then wash the linen in the ordinary way.

242. Mildew stains may be removed by rubbing with a paste made by mixing two teaspoonfuls of water, one of powdered chalk, and two of soap powder. The spots should afterwards be well rinsed and dried out of doors in the sunlight. This has a bleaching effect on them.

243. Soak mildew stains for several hours in a weak solution of chloride of lime; afterwards rinse in cold water.

244. Grease spots generally may be removed with hot water and soap. If the stains have become fixed by long standing, they may be removed by chloroform, ether or naphtha. If any of these chemicals are used, keep them at a safe distance from fire or artificial light.

245. To remove grease from silk lay the silk on a table on top of a clean white cloth. Cover the spot thickly with powdered French chalk. On this lay a sheet of blotting paper and over that a moderately hot iron. If grease does not disappear at once, repeat process.

246. Grease spots on suede shoes will disappear if they are rubbed with a clean rag dipped in glycerine.

247. To remove grease spots from wallpaper, mix fuller's earth with liquid ammonia into a thin paste and apply. When dry brush off.

248. Soften axle-grease or tar stains with lard; then soak in turpentine. Take a knife and carefully scrape off all the loose surface dirt. Sponge clean with turpentine, and rub gently until dry

249. To remove pitch or tar stains, cover them with butter, then wash thoroughly in benzine. Dry cleaning soap used with benzine will help. Take special precaution with reference to fire.

250. Rub sewing machine oil stains with lard, let stand for several hours, and then wash with cold water and soap.

251. Table salt and cream of tartar, equal parts, will remove rust stains. Wet the spot and spread the mixture on thickly, then place the material in the sun.

252. To remove rain spots from satin, felt and similar materials, use a soft ball of tissue paper. Rub the affected parts with a circular movement.

253. To remove iodine stains from linens rub the stained area with a slice of lemon.

254. If a little common salt is added to the gasoline used for removing spots on thin and delicate materials, the disfiguring ring that is often left can be avoided.

255. The mark often left on a garment that has been cleaned with benzine can be prevented if the material is ironed under a damp cloth immediately after cleaning.

256. To remove chewing gum from fabrics, rub with ice and the gum will roll off and leave no marks.

257. Chewing gum may be removed from different materials by soaking them in turpentine.

258. To remove an iodine stain from cotton or linen, cover with a soft paste of mustard mixed with water and let stand for a few hours. Every trace of iodine will be removed.

259. To clean white kid gloves, pull them on the hands, and rub firmly with a piece of flannel dampened with a soapy solution to which a little milk has been added. Care should be taken to wet the gloves as little as possible. Afterwards place in the open air to dry.

260. To clean brown kid gloves, place them on a folded towel, then with a piece of flannel apply a little fresh milk in which a generous amount of good quality yellow soap has been dissolved. When quite clean pull the gloves out gently and place in the open air to dry.

261. To clean black kid gloves, apply a mixture of equal parts of good quality blacking and olive oil, paying particular attention to the parts between the fingers.

262. Rub some dry mustard on your hands after peeling onions, and then wash in the ordinary way. You will find that all odor will be removed.

263. To remove marks on woodwork made by scratching matches, rub them with a cut lemon.

264. When white furs need cleaning, spread them on a clean cloth dampened with alcohol, then rub French chalk into the hair and roll the fur up in a cloth for a couple of days. Then comb until every bit of chalk is combed out. Or, it may be cleansed by rubbing equal parts of salt and flour well into the roots and then shaking out.

265. To keep woolens soft and comfortable, follow these rules: Wash woolens by themselves and one article at a time. Wash before they become so soiled that they have to be rubbed to be made clean. Have the water lukewarm, never hot or cold. Make a thick suds of soap and then put the garment in. Squeeze the soapy water gently through the woolen article. Then put it in fresh soap suds and repeat the process. Never rub soap directly on woolens. Rinse in two or three clear, warm water baths—always squeezing, never wringing. Work quickly and do not allow woolens to stand in water. If drying woolens indoors, do not place the article near heat. If drying outdoors, do not place in the direct rays of the sun. Before the article is dry, draw it into the correct shape and size. Do not iron unless it is absolutely necessary and then only with a warm iron. Shake to loosen the fibres and restore fluffiness.

266. Cotton materials should be washed in a warm soapy lather made with shredded soap of some mild brand and boiling water in which a little washing soda has been dissolved. Rinse in several lots of tepid water, wring thoroughly, then spread on the grass (if convenient) to dry.

267. When washing and rinsing colored materials, add a teaspoonful of Epsom salts to each gallon of water, and even the most delicate shades will neither fade nor run.

268. When the color has been taken out of black goods, it may be restored by the application of liquid ammonia.

269. To set green, blue, lavender and pink colors in wash goods, before washing soak in alum water—two ounces to a tub of water. Black, dark blue and gray should be soaked in a strong solution of salted water.

270. Salt and water will prevent the red borders in towels, etc., from running if the towels are steeped in it for twenty-four hours.

271. To wash chintz and cretonne, boil 1 pound of rice in 2 gallons of water until the *rice is soft; strain,* and pour three-fourths of the liquid into a large basin. Add one gallon of tepid water, and wash the material by swirling it about in the solution and pressing between the hands. Empty the basin, pour in the remainder of the rice water with a generous quantity of clear, tepid water and rinse the material thoroughly in this. This method not only cleanses the material more effectively than soap, but renders starching unnecessary.

272. Linen of any kind may be whitened by adding to the washing water a little pipe-clay dissolved in cold water. This method saves a good deal of labor, and cleans the dirtiest linen thoroughly.

273. Put a teaspoonful of peroxide in the hot water in which you soak white clothes if you wish them to be as white as possible.

274. A lemon cut into slices and boiled with white clothes keeps them white and takes out stains.

275. A tablespoonful of turpentine boiled with the clothes will make them snowy white.

276. When washing handkerchiefs, rub each handkerchief with good yellow bar soap and soak for an hour or so in warm water to which a generous amount of salt has been added. Wash in warm water, re-soap and place in an enamel vessel. Cover with warm water, boil for half an hour, then remove and rinse in tepid water. Dip in blue water, wring, and press when slightly damp, beginning at the centre of each and working gradually towards the borders. A little orris root sprinkled over the ironing blanket will give the handkerchiefs a delightful fragrance.

277. To bleach handkerchiefs, towels, etc., soak over night in a solution of half a teaspoonful of cream of tartar to each quart of water.

278. To make a faded material white, boil it in two gallons of water in which half a cup of cream of tartar is dissolved.

279. Linen that has become yellow may be bleached snow white if soaked in buttermilk for a short time—rinse and hang in the sun.

280. When silk is being washed, a little salt added to the water helps to fix the color, and also keeps the material soft.

281. To preserve the gloss on crepe-de-chine, borax should be dissolved in the water used for washing.

282. To restore faded silks to their natural color, immerse them in soap suds to which a little pearlash has been added.

283. When hanging out clothes, put your basket on the children's wagon. If a child is handy to pull it for you, so much the better. It saves stooping and keeps the basket clean on muddy days.

284. To prevent clothes from freezing to the clothesline rope boil it for half an hour or so in salt water. This will also prevent the line from tangling. The clothespins should be boiled in salt water, too.

285. To clean and keep the clothes from sticking to the line in winter time, rub the wire clothesline with a cloth soaked in coal oil.

286. Silk stockings which have been washed should be rubbed with a flannel when nearly dry until all moisture is extracted; then they will not require ironing.

287. If silk stockings are given a final rinse in clean water to which a little vinegar has been added, all traces of soap will be removed and the silk preserved.

288. When washing or ironing, put a thick rug under your feet, and you will find you do not tire so easily.

289. A few drops of turpentine added to the starch water will prevent clothes from sticking when they are ironed.

290. To prevent the iron from sticking, add a little salt to the starch.

291. Ribbon or lace will dry flat after washing and need no ironing if it is smoothed round a clean bottle until dry. Good lace should never be ironed.

292. Table cloths and sheets should be folded crosswise occasionally. It will make them last longer.

293. If clothes are well pressed before they are stored away, they are pretty safe from moths because the pressing will kill any hidden moth eggs.

294. Table linen should be laundered with great care, ironed on the right side and then on the wrong. If white linen is put away for a time, it should be rolled in blue paper, which prevents the linen from becoming yellow.

295. When ironing, sort each person's belongings, also sheets, towels, etc., to save time and trouble when putting them away.

296. Net curtains, unless given special care, are inclined to shrink after they have been washed. A good idea is to hang the curtains at the windows while they are still quite wet, stretch them to the correct size and then leave them to dry. You can, if you like, iron the curtains afterwards, but you may not find this necessary.

297. Lace edgings should be pressed from the material to the lace edge always. Embroideries should always be pressed on the wrong side. Tucks are ironed all one way in groups. French seams are pressed only on the wrong side.

298. An easily made and convenient device for sprinkling clothes is made by piercing holes in the top of a catsup bottle or other bottle with a metal screw-on top.

299. To relieve sore throat, gargle often with the following solution: ½ teaspoon salt, ½ teaspoon powdered borax, ¾ tumblerful hot water. Dissolve salt and borax in the hot water.

300. Home-made hand lotion: ½ ounce gum tragacanth, 4 ozs. cologne, 4 ozs. glycerine, 1 oz. tincture of benzoin (plain), juice of two lemons and about 1½ quarts of soft water. Add the water to the gum, stand for 24 hours; add the other ingredients. Stir well. If too thick, add more soft water.

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